

404 Washington Ave North Haven CT 203-239-6652

Fantasia "ELITE" Wedding Package to include:

5 Hours Premium Open Bar, Choice of Linen and Tablecloth, Fantasia Vase Centerpiece.

Start your reception with an hour of **Hot and Cold Hors D'oeuvres**: Assorted Cheese Display, Vegetable Platter, Toasted Crostini Station, Housemade Stuffed Breads & Frittatas, Stuffed Mushrooms, Sweet & Sour Meatballs, Jack Daniel Chicken Wings, Potato & Rice Croquettes, Mini Stuffed Clams, Scallops & Bacon, Fried Calamari and Chef Attended Risotto Station.

Dinner choice of Buffet or Sit-Down:

Your Salad Course from one of the following:

Tossed Baby Greens Salad, Caesar Salad

Baby Arugula with Shaved Parmigiano and Raspberry Balsamic Vinaigrette.

Caprese Salad served with Basil Pesto.

Your Pasta Course from one of the following:

Freshly made Manicotti, Cavatelli Bolognese, Rigatoni Marinara or A la Vodka

Your **Three** Entree Choices from below: (Each served with House Starch and Vegetable)
Roasted Prime Rib of Beef au jus
Chateaubriand laced with Demi Glaze
Double Stuffed Pork Chop with Wild Mushroom, Brandy Peppercorn Cream Sauce
Grilled New Strip Steak
Fantasia's own Chicken Piccata, Marsala, Francaise, Stuffed, Parmigiana
Seared Salmon with Light Dill Sauce
Trio of Baked Stuffed Shrimp with Crabmeat Stuffing

Fantasia provides your beautiful Wedding Cake

Dessert Table - Chocolate Fountain with assorted items, Italian Cookies, Italian Pastries.

Sunday - Thursday \$70.00 Per Person

Friday - \$80.00 Per Person

Saturday \$90.00 Per Person

100 Minimum Guest Guarantee

(Service Charge Included Please add Sales Tax)

Fantasia Enhancement Food Listing

Additions that your guests will enjoy and remember!

SOCIAL HOUR:

JUMBO SHRIMP COCKTAIL 100 Pieces M/P
CLAMS ON THE HALF SHELL 100 Pieces M/P
SUSHI ROLLS 150 Pieces M/P
SCALLOPS & BACON
FRIED CALAMARI
SMOKED SALMON PLATTER
SLIDER BAR - Pulled Barbeque Pork,
Mini Cheeseburger & Buffalo Chicken.
ASSORTED SLICED FRESH FRUIT

1ST COURSE:

INDIVIDUAL SHRIMP COCKTAIL

CAPRESE SALAD - Prosciutto drizzled with Basil Pesto.

<u>ANTIPASTO</u> - Prosciutto, Salami, Capicola, Ham, Fresh Mozzarella, Tomato & Marinated Vegetables over Baby Greens.

LATE NIGHT BITES:

<u>PULLED PORK</u> - Brioche Bun with Jalapeno Coleslaw.

<u>WING BAR</u> - Buffalo, Teriyaki, Honey Barbecue with dipping sauces.

<u>PIZZA STATION</u> - Thin Crust with Assorted Toppings

ALL AMERICAN BURGER - Create Your Own
ALL AMERICAN HOT DOG - Create Your Own
HOMEMADE FRENCH FRIES & ONION RING
STATION

BUTTERMILK WAFFLES w/ SOUTHERN FRIED CHICKEN - Warm Syrup
BACON EGG & CHEESE - Warm Brioche Roll.

Entree Enhancements:

<u>FILET MIGNON</u> - Laced with Demi Glaze. <u>DOUBLE STUFFED PORK CHOP</u> - Wild Mushroom Filling & Brandy Peppercorn Cream Sauce.

Sauce.

GRILLED NY STRIP STEAK - Au Jus

ROASTED BABY LAMB CHOPS - Garlic Demi.

ROASTED PRIME RIB of BEEF - Au Jus Gravy

VEAL DELLA CASA: Ricotta Stuffed Eggplant,

Prosciutto over Veal Cutlet.

SALMON - Served with Dill

STUFFED FILET OF SOLE - Crabmeat Stuffing

STUFFED JUMBO SHRIMP - Crabmeat Stuffing.

STUFFED LOBSTER TAIL - Crabmeat Stuffing.

DESSERT:

<u>VENETIAN "GRANDE" TABLE</u> - Assorted Cakes, Assorted Pastries, Cookies, Chocolate Fountain with fruit, marshmallows and pretzels. Cordial Chocolate Cups with assorted Liquors.

BANANAS FOSTER - Flambe of Bananas, Brown Sugar & Brandy over Vanilla Ice Cream.

S'MORES BAR - Graham Crackers, Chocolate Bars & Marshmallows over Open Flame for Roasting.

ICE CREAM SUNDAE STATION - Toppings, Sauces & Whipped Cream.

JUST DONUT STATION - Assorted Donuts

<u>Chocolate Cookies, Chocolate Cakes.</u>

<u>A "FALL" FESTIVAL</u> - Warm Cider, Cider Donuts,
Powdered Donuts, Apple Pie & Pumpkin Pie.

ALL CHOCOLATE STATION- Chocolate Fountain,

LIQUOR OPTIONS

PREMIUM OPEN BAR - FULL SERVICE BAR

MARTINI BAR - only "Martinis"

SIGNATURE DRINK - Liquor Drink of your choice.

CASH BAR

TAB BAR